

## 2025 Food, Beverage & Lodging License Fees

License categories are determined by the type of food, amount of food handling, risk level of the food, and the size of the operations. The types of facilities listed are examples. They are not all-inclusive. The specific operation of a food establishment may change the level from the one listed.

### Exempt from licensing and fee

- Packaged candy
- Non-hazardous bottled/canned beverages

Primary – Largest or highest risk level facility at an address.

Additional – One or more facilities at the same address.

Low – Limited Food		
<ul style="list-style-type: none"> <li>• Packaged snacks, not primary business</li> <li>• Chips, pretzels</li> <li>• Half-day childcare w/ snacks and milk only</li> <li>• Portable bar</li> <li>• No prep or ware-washing</li> </ul>	<b>Primary</b>	\$99
	<b>Additional</b>	\$49

Low Food		
<b>Packaged</b> <ul style="list-style-type: none"> <li>• Convenience store, pharmacy, warehouse</li> </ul> <b>Open Food</b> <ul style="list-style-type: none"> <li>• Bakery, sales only</li> <li>• Bulk food, not hazardous</li> <li>• Coffee, fountain beverages only</li> <li>• Farmers market stand, no samples</li> <li>• Limited food</li> <li>• Produce dept.: fruit w/ no prep</li> <li>• Snack stand – hot dogs only</li> <li>• Rental kitchen</li> </ul>	<b>Primary</b>	\$211
	<b>Additional</b>	\$106

Medium Food – Limited Menu		
<b>Packaged</b> <ul style="list-style-type: none"> <li>• Small grocery store</li> </ul> <b>Open Food</b> <ul style="list-style-type: none"> <li>• Bakery/bake off only: no prep, no decorating, all non-potentially hazardous</li> <li>• Cafeteria, no prep</li> <li>• Catered food, no prep</li> <li>• Continental breakfast with waffle batter</li> <li>• Test kitchen</li> <li>• Other less than complete commercial kitchen</li> <li>• Re-heating packaged food for hot holding</li> </ul>	<b>Primary</b>	\$397
	<b>Additional</b>	\$198

<b>Medium Food – Small Menu</b>		
<b>Packaged</b> <ul style="list-style-type: none"> <li>Large grocery store</li> </ul> <b>Open Food</b> <ul style="list-style-type: none"> <li>Bakery/bake-off: limited or full decorating, all non-potentially hazardous</li> <li>Bar</li> <li>Catering food vehicle</li> <li>Small kitchen (10 or fewer meals)</li> <li>Meat market: no prep</li> <li>Pizza</li> <li>Produce dept.: cutting fruit/vegetables</li> <li>School w/ catered food, minimal prep on-site</li> </ul>	<b>Primary</b>	\$600
	<b>Additional</b>	\$299
<b>High Food – Small Facility</b>		
Full menu, <175 seats and/or <500 meals (or equivalent portions combined – salad, entrée, dessert)		
<b>Open Food</b> <ul style="list-style-type: none"> <li>Bakery: potentially hazardous fillings or decorations</li> <li>Banquet kitchen</li> <li>Cafeteria</li> <li>Caterer</li> <li>Combo deli/meat market</li> <li>Commissary kitchen</li> <li>Complex cuisine</li> <li>Deli</li> <li>Family restaurant</li> <li>Fast food</li> <li>Meat market: prep &amp; handling (if cured/smoked meat or ROP, HACCP plan required)</li> <li>School with food made on site or catered to other school(s)</li> <li>Small institution</li> </ul>	<b>Primary</b>	\$791
	<b>Additional</b>	\$396
<b>High Food – Large Facility</b>		
Full menu, >175 seats and/or >500 meals (or equivalent portions combined – salad, entrée, dessert)		
<b>Open Food</b> <ul style="list-style-type: none"> <li>Banquet kitchen</li> <li>Cafeteria</li> <li>Caterer</li> <li>Combo deli/meat market</li> <li>Commissary kitchen</li> <li>Complex cuisine</li> <li>Deli</li> <li>Family restaurant</li> <li>Fast food</li> <li>Flight kitchen</li> <li>Large institution</li> <li>Meat market (if cured/smoked meat or ROP, HACCP plan required)</li> <li>School with food made on-site or catered to other school(s)</li> </ul>	<b>Primary</b>	\$1,020
	<b>Additional</b>	\$508
<b>HACCP</b>		
<ul style="list-style-type: none"> <li>Plan review fee</li> <li>Annual audit</li> </ul>		\$409
		\$205



<b>Food Vehicles / Carts / Stands – Annual Licenses</b>		
<b>Delivery/Transport Vehicles</b> <ul style="list-style-type: none"> <li>Non-potentially hazardous, NOT temperature controlled, includes delivery vehicles and carts with sandwiches</li> </ul>	<b>First Vehicle</b>	\$50
	<b>Additional Vehicle(s)</b>	\$15
<ul style="list-style-type: none"> <li>Potentially hazardous, temperature controlled, includes delivery vehicles and carts with sandwiches</li> </ul>	<b>First Vehicle</b>	\$104
	<b>Additional Vehicle(s)</b>	\$32
<b>Mobile Food Units</b> – vehicle mounted unit <ul style="list-style-type: none"> <li>Reciprocity</li> <li>Food trucks/trailers</li> </ul>	<b>Per Unit Primary</b>	\$194
	<b>Additional</b>	\$600
<b>Seasonal Temporary Food Stand</b> – stand is disassembled & changes location <ul style="list-style-type: none"> <li>License period 4/1/25 – 3/31/26</li> </ul>	<b>Primary</b>	\$397
	<b>Additional</b>	\$198
<b>Seasonal Permanent Food Stand</b> – permanent stand or building <ul style="list-style-type: none"> <li>License period 4/1/25 – 3/31/26</li> </ul>		

<b>Vending Machines – \$ per machine</b>	
<i>Exempt – candy only or canned pop only machines</i>	
<ul style="list-style-type: none"> <li>Non-exempt vending machines (coffee in a cup, snacks, combined candy/snack machines)</li> </ul>	\$20
<ul style="list-style-type: none"> <li>Globe machines</li> </ul>	\$5

<b>Itinerant – Special Event Food Stands (includes for profit, non-profit, and not-for-profit) – 10 days or fewer</b>			
<b>*Applications received less than 10 days before the event will receive an additional \$50 processing fee</b>	<ul style="list-style-type: none"> <li>High Risk</li> </ul>	<ul style="list-style-type: none"> <li>First Day</li> </ul>	\$100
		<ul style="list-style-type: none"> <li>Each Additional Day</li> </ul>	\$11
	<ul style="list-style-type: none"> <li>Low Risk</li> </ul>	<ul style="list-style-type: none"> <li>Sold on Site – First Day</li> </ul>	\$200
		<ul style="list-style-type: none"> <li>Sold on Site – Additional Days</li> </ul>	\$32
		<ul style="list-style-type: none"> <li>First Day</li> </ul>	\$50
		<ul style="list-style-type: none"> <li>Each Additional Day</li> </ul>	\$11
	<ul style="list-style-type: none"> <li>Sold on Site – First Day</li> </ul>	\$100	
	<ul style="list-style-type: none"> <li>Sold on Site – Additional Days</li> </ul>	\$32	

<b>Lodging</b>		
Small (10 or less units)	<ul style="list-style-type: none"> <li>Base fee</li> </ul>	\$189
	<ul style="list-style-type: none"> <li>Per room fee</li> </ul>	\$16
Large (more than 10 units)	<ul style="list-style-type: none"> <li>Base fee</li> </ul>	\$300
	<ul style="list-style-type: none"> <li>Per room fee</li> </ul>	\$10

<b>Children's Camp (License period 4/1/25 – 3/31/26)</b>	
Base fee	\$186
Double bunk fee	\$8

<b>Pool (License period 4/1/25 – 3/31/26)</b>	
Primary pool	\$511
Additional pool	\$320
Pool opening re-inspection ( <i>operator makes appointment for opening but is not ready</i> )	\$92

